



# WEEKLY MENU 3

Weeks beginning - 19<sup>th</sup> January, 9<sup>th</sup> February, 9<sup>th</sup> March & 30<sup>th</sup> March, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
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<b>Traditional</b>	Breaded Chicken Breast Fillet Potato Wedges Sweetcorn	Corned Beef Pie Roasted Potatoes Cabbage & Carrots	Lasagne Homemade Garlic Bread Garden Peas	Homemade Pizza Potato Wedges Baked Beans	Harry Ramsden Fish Fillet Oven Baked Chips Garden Peas & Baked Beans
<b>Popular</b>	Mini Cheese Slice Potato Wedges Sweetcorn	Hot Dog in a Roll Roasted Potatoes Baked Beans	Fish Star Baked Jacket Potato Garden Peas		
<b>Vegetarian</b>	Vegan Dippers Potato Wedges Sweetcorn	Quorn Sausage in a Bun Roasted Potatoes Baked Beans	Quorn Lasagne Homemade Garlic Bread Garden Peas	Baked Jacket Potato with Cheese or Baked Beans	Macaroni Cheese Homemade Herby Bread Garden Peas
<b>Sandwich Selection</b>	Cheese Potato Wedges	Tuna Mayonnaise Roasted Potatoes	Roast Ham Baked Jacket Potatoes	Egg Mayonnaise Potato Wedges	Tuna Mayonnaise Oven Baked Chips
<b>Dessert</b>	Choc Chip Sponge & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Yoghurt	Marble Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Yoghurt	Decorated Iced Sponge & Custard Sauce Ice Cream Homemade Biscuit & Fresh Fruit



**Available daily – Salad bar, milk and drinking water**

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

